



United States  
Department of  
Agriculture

Agricultural  
Marketing  
Service

P.O. Box 96456  
Washington, DC  
20090-6456

**Announcement FV-108**

**JANUARY 1998**

**NOTICE**  
**SAVE THIS PURCHASE ANNOUNCEMENT FOR**  
**DEHYDRATED POTATOES**

This notice provides product specification for dehydrated potatoes that by the United States Department of Agriculture (USDA) will purchase for Child Nutrition, Needy Family, and other related programs. USDA will issue "Invitations" containing the details needed for submitting offers, such as dates for receipt of offers, acceptance dates, quantities expected to be purchased, and shipping periods.

Specifications, labeling information, and general contract terms and conditions that are incorporated in this Announcement will not appear in the Invitations. Therefore, prospective offerors should retain this Announcement for future reference.

**Offerors are cautioned to read carefully all terms and conditions of General Terms and Conditions for the Procurement of Agricultural Commodities or Services (USDA-1), Revision No. 2, and the following amendments:**

**Amendment Number 1, dated October 1990**  
**Amendment Number 2, dated November 1990**  
**Amendment Number 3 dated August 1989**  
**Amendment Number 4 dated March 1990**



Be Resourceful. Recycle!



**Announcement FV-108**

**JANUARY 1998**

**PURCHASE OF DEHYDRATED POTATOES FOR DISTRIBUTION TO  
CHILD NUTRITION, NEEDY FAMILY, AND OTHER DOMESTIC  
ASSISTANCE PROGRAMS**

**I. GENERAL**

A. The United States Department of Agriculture (hereinafter called "USDA"), when needed will issue Invitations for Offers (hereinafter called the "Invitation") under this Announcement to sell USDA, dehydrated potatoes originating from crops grown and packed in the United States, of either flakes, granules, sliced, or diced dehydrated potatoes. Packed for child nutrition programs or Needy Family and related programs.

Any Invitations will specify the quantity, shipping periods, year(s) of pack or crop year, office to which offers are to be submitted, closing time for receipt of offers, and provisions and specifications applicable to the proposed procurement, which are in addition to or different from those set forth herein.

**PLEASE NOTE: Although specific purchase quantities may be anticipated, actual quantities awarded by USDA will depend upon offers, prices, and changes in user requirements.**

**B. Type of Purchase**

**1. If Purchased F.O.B. Shipping Point (origin buy)**

Prices shown in offers shall be on a shipping point basis. Delivery of the commodity shall be made f.o.b. railcars or trucks, USDA's option, at the shipping point(s) named in the contract. USDA will furnish shipping instructions to Contractors and pay carriers directly for transportation and other related services. When shipment by rail is requested, transportation and other charges necessary to place the commodity f.o.b. railcars shall be for the account of contractor. Contractors may request USDA to consider an amendment to the contract to provide for delivery f.o.b. trucks at ultimate destination. Such a proposal will be favorably considered provided (1) the consignee can accept by truck and (2) the delivered cost of the commodity involved by truck is less than the f.o.b. shipping point cost plus the total charge for transportation for of a like quantity to the same final destination by rail. Shipment in open van carriers is not allowed.

**2. If Purchased F.O.B. Destination (destination buy)**



Offer prices shall be quoted and delivery shall be made on the basis of f.o.b. cars or trucks or f.a.s. vessel at destinations specified in the Invitation. If shipment is by truck, price shall include cost of tailgate delivery. Shipment in open van carriers is not allowed.

Offers must note on the invitation offer form, the maximum quantity per half-month shipping period and total quantity overall that the company can offer.

**C. Small Business Set-Aside**

Invitations to this Announcement may be restricted in whole or in part to small businesses and will be contained in the applicable Invitations to this Announcement.

**II. SUBMISSION OF OFFERS**

**A. How to Submit Offers**

Offers shall be submitted on the Offer to Sell form contained in the applicable Invitation, either by mail or hand delivered, telecopier (FAX) (preferred method), as specified in the applicable Invitation.

The FAX cover sheet must specify the total number of pages and the page numbers, including the cover, that are being faxed. All FAX responses must be typed or neatly printed.

**B. Where and When to Submit Offers**

Whether an offer, modification, or withdrawal is received within the time limitation will be determined by USDA personnel. Evidence to be considered includes the time stamp at the end of the message of the USDA receiving machine, or for a mailed offer form sent to the USDA address, the stamp cancellation date.

A late offer, modification of an offer, or withdrawal of an offer received after the exact time specified for receipt will not be considered unless it is received before award is made and either:

1. It was sent by registered or certified mail not later than the fifth calendar day prior to the date specified for the receipt of offers (e.g., an offer submitted in response to a solicitation requiring receipt of offers by the 20th of the month must have been mailed by the 15th or earlier); or
2. It was sent by mail and it is determined by USDA that the late receipt was due solely to mishandling by USDA after receipt at the USDA mail.
3. It was sent in the U.S. Postal Service Express Mail Next Day Service-Post Office To Addressee, not later than 5:00 p.m. at the place of mailing two working days prior to the date specified for receipt of bids. The term "working days" excludes weekends and Federal holidays.

**C. Offer Units**

Line items offered should be for offer units or a multiple thereof as indicated on the offer forms included in the applicable Invitation. Notwithstanding the offer unit requirement, USDA may issue shipping instructions calling for shipment in other than offer unit quantities.

**III. ACCEPTANCE OF OFFERS**

Acceptance of offers will be made by telecopier not later than the date indicated in the applicable Invitation. Offers will be accepted in the order in which they are considered to be most advantageous to USDA considering prices and when applicable, transportation costs. The date of acceptance by USDA shall be the contract date.

**IV. PROVISIONS OF CONTRACT**

A. The contract shall consist of this Announcement, the applicable Invitation, Contractor's offer, Standard Form 129 the acceptance by USDA, and USDA-1 except Articles 50 and 85 through 96. With respect to the F.O.B. destination contracts in Articles 56, 65, and 67 of USDA-1, the words "ship", "shipping", "shipment", and "shipped" are deleted and replaced with the words "deliver", "delivering", "delivery(ies)", and "delivered." If provisions of the contract documents are inconsistent, the following priority order will prevail: Invitation, Announcement, and USDA-1.

**B. Cancellation, Rescission, and Recovery of Funds for Illegal or Improper Activity**

1. If the Government receives information that a contractor or person has engaged in conduct constituting a violation of subsection (a), (b), (c), or (d) of Section 27 of the Office of Federal Procurement Policy Act (41 U.S.C. 423) (the Act), as amended, the Government may -

- a. Cancel the solicitation, if the contract has not yet been awarded or issued; or
- b. Rescind the contract with respect to which -
  - (1) The Contractor or someone acting for the Contractor has been convicted for an offense where the conduct constitutes a violation of Subsection 27 (a) or (b) of the Act for the purpose of either -
    - (a) Exchanging the information covered by such subsections for anything of value; or
    - (b) Obtaining or giving anyone a competitive advantage in the award of a Federal agency procurement contract; or
  - (2) The head of the contracting activity has determined, based upon a preponderance of

the evidence, that the Contractor or someone acting for the Contractor has engaged in conduct constituting an offense punishable under Subsection 27 (e) (1) of the Act.

2. If the Government rescinds the contract under paragraph (1) of this clause, the Government is entitled to recover, in addition to any penalty prescribed by law, the amount expended under the contract.

3. The rights and remedies of the Government specified herein are not exclusive, and are in addition to any other rights and remedies provided by law, regulation, or under this Announcement.

#### **V. SHIPMENT AND DELIVERY - TRANSFER OF TITLE**

A. Shipment and delivery shall be made in accordance with this Announcement, the applicable Invitation, and Articles 56 and 64 of USDA-1.

B. Title and risk of loss shall pass to USDA on the date of delivery as evidenced by either the commercial bill of lading signed by carrier's agent or the consignee's receipt.

C. In accordance with Article 56© of USDA-1, Contractors are required to notify consignees of shipments by telephone. Therefore, prospective offerors should take into consideration the added expense of telephone calls to consignees when submitting offers.

D. Notwithstanding the provisions of Article 56© of USDA-1, the Contractor must follow the instructions in the Notice to Deliver issued by the Kansas City FCS Commodity Office (KCCO) concerning delivery notification. The contractor must notify the State Distributing Agency and the consignee of shipment. For rail shipment, notification must be made on the day of shipment. For truck shipment, notification of the estimated arrival time should be made as far in advance of delivery as possible. Unloading appointment(s) for truck or piggyback shipment must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

E. Failure to comply with Article 67(a) of USDA-1 may result in USDA not considering offers made under future Invitations.

#### **VI. GROSS BILLING WEIGHT**

The gross billing weight shown in the Offer to Sell form is an integral part of the offer. In the event that the actual gross billing weight differs from the gross billing weight shown, on purchases made on an f.o.b. shipping point basis, USDA shall deduct from amounts due Contractor any charges that exceed a rate based on the gross billing weight shown. Any savings accrue to USDA. Under a destination purchase, if diversion of a shipment to another delivery point becomes necessary, the gross billing weight will be used by USDA to calculate actual freight charges.

**VII. LIQUIDATED DAMAGES**

Timely delivery is important to fulfill the nutritional and dietary needs of persons under the Child Nutrition, Needy Family, and other related programs, and for the efficient and proper administration of those programs. Extensions will be provided only in accordance with articles 56 of USDA-1. The term "prepared to ship during the contract shipping period or schedule as provided in Article 56 of USDA-1" means that the Contractor was prepared to ship all of the product purchased for the specific shipping period concerned on or before the last day of the shipping period. USDA inspection documents covering the required volume of acceptable product which are dated on or before the first day of the specific shipping period must satisfy this requirement.

**A. Compensation to Contractor for Late Mailing of Notice to Deliver**

Liquidated damages for delay in shipment due to late mailing of Notice to Deliver by USDA shall be payable in accordance with Article 65 of USDA-1 and shall be at the rate of 15 cents per hundred pounds of product per day. The term "prepared to ship in accordance with the contract shipping schedule as provided in Article 56 of USDA-1" means that the Contractor was prepared to ship all of the product purchased for the specific shipping period concerned on the 1st day of the shipping period.

**B. Compensation to USDA for Delay in Shipment**

Liquidated damages for delay in shipment by Contractor shall be payable in accordance with Article 67 of USDA-1 and shall be at the rate of 15 cents per hundred pounds of product per day.

**VIII. LOSS DUE TO DETERIORATION OR SPOILAGE**

Contractor will reimburse USDA for all losses due to deterioration or spoilage sustained by USDA for which Contractor is responsible, but only if such losses are discovered within 9 months after the date of shipment to USDA, in accordance with Article 61 of USDA-1.

**IX. DELIVERY OR SHIPPING PERIODS AND QUANTITY TOLERANCE**

**A.** Shipments or deliveries must be made during those periods specified in the applicable Invitation in accordance with the Notices to Deliver issued by USDA. Shipping or delivery periods and quantities assigned to successful bidders shall be at the option of USDA in accordance with the maximum shipping rate per half-month and/or special instructions that may be indicated on the offer form of applicable Invitation.

**B.** Contractor will be allowed a tolerance on the last and final delivery of plus or minus 50 cases of product.

**X. CHANGE IN SHIPPING POINT**

Contractor may request of USDA to approve a change in the shipping point named in the contract. Any changes would be made in accordance with Article 64, USDA-1. If a change is requested less than three weeks before the first day of the shipping period, the Contractor assumes all responsibility for delays caused by such change including liquidated damages for delays in shipment or delivery.

**XI. INSPECTION, CASE STAMPING, OR CHECKLOADING**

A. USDA inspection, case stamping up to two weeks prior to shipment of the product, or checkloading are required by Articles 54 and 55 of USDA-1 and must be performed by representatives of the Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, (hereinafter referred to as "USDA Grader").

B. Prior to sampling, the Contractor must furnish the USDA Grader with a list of codes and the approximate number of cases per code. Inspection of products shall be performed not more than 90 days prior to shipment. Whether each lot offered meets the applicable product and case requirements of the contract shall be determined on the basis of representative sample units drawn as provided in **Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products (7 CFR Part 52)** and **United States Standards for Condition of Food Containers (7 CFR 42.140)**, effective on the date of the Invitation.

C. Subject to Articles 54 and 55 of USDA-1, the quality, packaging, and checkloading of the commodity shall be evidenced by certificates issued by the USDA Grader. The **Good Manufacturing Practice Regulations (21 CFR Part 110)** are applicable to contracts awarded pursuant to this Announcement and the applicable Invitation.

D. **The commodity shall not be shipped unless the Contractor is informed by the USDA Grader that a designated lot is acceptable.** Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection to the Contractor of such lot.

**XII. PRODUCT SPECIFICATIONS**

Dehydrated potatoes, delivered pursuant to this Announcement shall have originated from crops that have been 100 percent grown, processed, and packed in the United States which supersedes article 49 of USDA-1, (including Puerto Rico) in accordance with good commercial practices, during the packing season, and from the latest season's pack or crop year(s) specified in the Invitation, and must meet the requirements specified in Commercial Item Description (CID) A-A-20032E, as augmented, or such deviations as may be set forth below.

A. **The dehydrated potatoes shall meet the salient characteristics specified in CID**

**A-A-20032E for Type I Diced, Style A without Peel, Type II Mashed, Style A Granules, Style B Flakes without Peel, Type III Sliced Style A Peeled 1/8 inch. Style A without Peel as follows:**

1. Additives or optional ingredients:
  - a. Sodium sulfite or sodium acid sulfite or other approved sulfiting agents: 500 parts per million (ppm) (Calculated as sulphur dioxide).
  - b. Any safe and suitable emulsifiers and/or antioxidants as permitted by provisions under the Federal Food, Drug, and Cosmetic Act.
2. Moisture: Not more than 9.0 percent.
3. Reducing sugars: Not more than 4.0 percent.

#### **B. Test Procedures**

Test procedures for moisture, shall be in accordance with the procedures outlined in CID A-A-20032E.

#### **C. Lot Compliance**

Compliance with product specifications shall be based on samples drawn and tested by USDA. If a lot fails to meet these specifications with respect to sulfur dioxide and/or defects; but is acceptable under the following schedules, the Contractor may tender such lot for delivery to USDA, and USDA will then, at its option, accept the lot and the contract price shall be reduced in accordance with the following schedule:

<b><u>Type of Deficiency</u></b>	<b><u>Test Results</u></b>	<b><u>Contract Price Reduced By</u></b>
Sulfur Dioxide	501 ppm or more	Fails/Rejected
	100 ppm to 199 ppm	1 cent per pound
	50 ppm to 99 ppm	2 cents per pound
	0 ppm to 49 ppm	Fails/Rejected



<u>Excessive Defects</u>	<u>Test Results</u>	<u>Contract Price Reduced By</u>
1. Type I Diced, (Average discolorations and peel [Style A] greater than 1/16-inch per 100 grams)	3.1% to 3.5% 3.6% to 4.0% 4.1% or more	1 cent per pound 2 cents per pound Unacceptable
2. Type II Mashed, Style A Granules (Average of specks on the surface of the product in 100 mm circle)	66 through 70 71 through 80 81 or more	1 cent per pound 2 cents per pound Unacceptable
3. Type II Mashed, Flakes (Average discolorations and peel [Style B] per 100 grams)	16 through 20 21 through 25 26 or greater	1 cent per pound 2 cents per pound Unacceptable
4. Type III Sliced (Average discolorations and peel [Style A] per 100 grams)	3.1% to 3.5% 3.6% to 4.0% 4.1% or more	1 cent per pound 2 cents per pound Unacceptable

**C. Net Weight Specifications**

1. For product packed 12/1-pound packages or 12.0 pounds/case, the sample average net weight shall meet the net weight requirements. No individual container shall have unreasonable shortage. Unreasonable net weight shall be:

<u>Net Weight Requirement</u>	<u>Unreasonable Net Weight</u>
16 ounces (1 pound)	15.7 ounces or less
12.0 pounds/case	11 pounds, 12 ounces or less/case

2. For product packed in cases of 6 No. 10 size cans, the containers shall be filled with dehydrated potatoes to an average net weight of 96.0 ounces per container, with no individual container weighing less than 94.5 ounces.

3. For product packed 6 bags per case, the bags shall be filled with dehydrated potatoes to an approximate weight of 80 ounces (5 pounds) per bag. The net weight of the 6 bags per case shall total 30 pounds with no individual case having a net weight less than 29 pounds, 11 ounces.

**XIII. CONTAINERS, LABELS, CASE MARKINGS, AND UNITIZATION****A. Containers**

The product shall be packed in new commercially acceptable containers that afford adequate protection against damage and moisture. They may be any of the following types: paperboard cartons, opaque (white) polyethylene bags, polyethylene-kraft laminated pouches, foil-kraft laminated pouches, or for product in 6/5-pound cans, No. 10 size cans (603 x 700). Polyethylene containers shall be 3 mils thick and comply with Federal Food Additives Regulations.

**B. Shipping Containers**

1. The shipping containers for the product packed in 12/1-pound packages shall be constructed to withstand normal shipping and warehouse storage and shall meet the following minimum requirements:

Shipping cases for flakes shall be constructed of corrugated fiberboard that is rated at a minimum of 175 pounds per square inch bursting strength, B flute, with a full winged "U" divider constructed of the same type of corrugated fiberboard as the shipping case. The winged "U" divider shall cover 2/3 of the length of the case on one side and 1/3 of the length of the other side, shall divide the case into equal compartments, and shall be of the same height as the shipping case. "H" dividers will be acceptable. No divider in the shipping case is required for flakes packed in chipboard carton containers. Sheets of kraft paper shall be placed, top and bottom, inside the shipping cases. However, the kraft paper sheets may be omitted for products packed in chipboard cartons, or if longitudinal flaps of shipping cases are sealed with 2 inch wide sealing tape. Tack sealing is not acceptable.

2. The shipping containers for the product packed in 6/5-pound containers shall be constructed to withstand normal shipping and warehouse storage and shall meet the following minimum requirements:

Shipping cases shall be constructed of corrugated fiberboard that is rated at a minimum of 275 pounds per square inch bursting strength, with "Z" divider constructed of the same type of corrugated fiberboard as the shipping case. No divider in the shipping case is required for product packed in No. 10 size cans or chipboard cartons. The "Z" divider shall cover 1/2 of the length of the case on one side and 1/2 of the length of the other side, shall divide the case into equal compartments, and shall be of the same height as the inside height of the shipping case. "H" divider is acceptable. Sheets of kraft paper shall be placed, top and bottom, inside the shipping cases. However, the kraft paper sheets may be omitted, for products packed in No. 10 size cans chipboard cartons, or if longitudinal flaps of shipping cases are sealed with 2 inch wide sealing tape. Tack sealing is not acceptable.

**C. Labels**

1. For product packed 12/1-pound packages per case, the labels will be of two colors and of the type and design shown in mechanicals for base art and overlay. These mechanical layouts, suitable for reproduction, are available from the Contracting Officer upon request. All printing shall be made scuff resistant by the application of a varnish, lacquer, or synthetic coating to the label after printing. The Universal Product Code (UPC) bar code must be placed on the bag labels and on shipping cases. See Exhibit "D" for details. Contractors will be required to supply the nutritional labeling information required by Federal Regulations. The net weight shall be expressed in metric as well as avoirdupois units.

2. For product packed in cases of 6 No. 10 size cans, the can labels shall be printed with **DARK BLUE INK** on white paper stock suitable for use as labels. The printing on labels shall be arranged substantially as indicated on Exhibit "A". The wording on the labels is restricted to that shown in the exhibit. Labels shall be wrap-around, two-panel type at least 6 inches in height.

3. For product packed in 6/5-pound bags per case, each bag shall be marked with the words "**Instant Mashed Potatoes**" and "**Approximate Net Weight 5 pounds, and kilograms, or avoirdupois**". Commercially acceptable packaging material is required.

**D. Case Markings**

Shipping case markings shall be printed or stenciled with **BLACK INK** as shown in Exhibit "B". The Universal Product Code (UPC) bar code must be placed on the shipping cases only for retail size containers used for the Needy Family Programs. See Exhibits "B" and "D" for details.

Cases must be code marked so as to indicate the date of pack.

**E. Instruction for Use and Nutritional Labeling Insert Sheet**

For product packed in 6/5-pound containers per case, an "**Instructions for Use Sheet**" shall be placed inside each shipping case. Included on this sheet is a panel covering "**Nutritional Labeling**" information as required by Federal Regulations. See Exhibit "C" - (front and back).

**F. Unitization**

Each delivery unit of specified product shall be unitized (palletized and stretchwrapped) to 48 x 40 inch pallets. The pallets if new, must be good quality wood or if used shall be No.1 hardwood or its equivalent in new softwood, nonreversible, flush stringer, and partial fourway entry. Each pallet of shipping containers shall be stretchwrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. The palletized product shall be loaded into the conveyances in such a way that will prevent shifting and damage to the containers

of product. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees; however, USDA is in no way responsible for such arrangements.

**G. Condition of Containers, Labels, and Case Markings**

The containers, labels, cases, and case markings shall meet the United States Standards for Condition of Food Containers (7 CFR Part 42) except that the Flap (b) section Table VI - Rigid and Semirigid Containers - Defects - Flap (b) is waived provided that the flap gap does not exceed 1 inch and the flaps are fully glued.

**H. Additional Markings**

The recycle symbol and the statement "PLEASE RECYCLE" shall be shown on all primary and shipping containers that are widely recycled as shown in Exhibit "D". By "widely recycled", it is meant recycled in most communities. The please recycle symbol should be applied to only those packages that are recyclable. The following USDA packaging materials are widely recycled and should be marked with the symbol and statement:

- Corrugated fiberboard (cardboard) boxes
- Steel (Tin) cans

**XV. CERTIFICATION OF PRODUCT ORIGIN**

Each Contractor must supply the USDA grader with a written statement certifying that the products delivered to USDA hereinunder have been 100 percent grown, processed and packed in the United States, including Puerto Rico.\* If the Contractor handles commodities originating from foreign sources, there must be a system in place on the Contractor's premises with records available documenting that the contract was fulfilled from United States or Puerto Rico grown products. Review of such documentation is part of the responsibility of the USDA Grader who on a fee basis, performs product inspection required by the contract. USDA reserves the right to make additional unannounced plant and record reviews for verification of compliance with this Article at no additional cost to the Government. The burden of proof of compliance is on the Contractor.

**\*NOTE: This requirement supersedes Article 49 "Buy American" in USDA-1.**

Failure to observe this Article may lead to contract termination, Contractor suspension, or debarment, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information. In addition, the requirements of this Article are subject to Article 76 of USDA-1, and to audit by USDA personnel.

**XVI. FAILURE TO MEET SPECIFICATIONS**

Any lot which fails the applicable specifications prescribed herein will be rejected as not acceptable for delivery, except that if a lot of dehydrated potatoes fails net weight requirements, the Contractor may request USDA to accept delivery of the lot, and USDA may, at its option, accept delivery. Provided, however, that the purchase price is the contract price less a discount determined as specified in Article 60, USDA-1; depending upon the reason for failure to meet the weight requirement.

**Weight Deficiency**

(I) If any lot fails low average drained weight or low adjusted net weight, the discount will be twice the percentage by which the lot fails to meet the minimum required weight.

Example Weight required for a given can is 100.0 ounces. The average weight for a given lot of product is 98 ounces. Such lot is then 2.0 ounces, or **2 percent (.02)** below the required weight (100.0 ounces). The purchase price for such lot would be the contract price less a discount of **4 percent (.04)** of such price.

(ii) If any lot fails requirements for low individual container or low subgroup averages (net weight) the discount must be **1 percent (.01) of the contract price.**

(iii) If any lot fails because of a combination of both (I) and (ii) above, the discount must be whichever of the individual discounts is the greater.

**XVII. INVOICES AND PAYMENT**

Invoicing and payment must be handled in accordance with Article 70, USDA-1, as amended.

**XVIII. INQUIRIES**

Inquiries pertaining to USDA-1, This Announcement, the Invitations, and contract matters should be directed to the Commodity Procurement Branch, Fruit and Vegetable Division, Agricultural Marketing Service, USDA, P.O. Box 96456, Washington, DC 20090-6456. Telephone: 202/720-4517 or on the Internet at: "<http://www.ams.usda.gov/fp/fvfdpur.htm>".

Inquiries concerning shipping instructions and payments should be directed to Director, Kansas City Commodity Office, USDA - FSA, P.O. Box 419205, Kansas City, MO 64141-6205.

Telephone numbers:  
816/926-6068 (concerning shipping instructions)  
816/926-6205 (concerning payments)



David O'Connell  
Contracting Officer  
Commodity Procurement Branch  
Fruit and Vegetable Programs

**Exhibit A****Labeling Requirements for No. 10 Size Cans**

Can labels shall be printed on suitable white paper stock. The printing on the labels shall be arranged substantially as indicated in the exhibit shown below. The product name shall be printed in not less than 30-point caps. All other words shall be printed in sufficient size to show prominently on the label. The wording is restricted to that shown in the exhibit. Labels are to be wrap-around, two-panel type at least 6 inches in height.

**ALL PRINTING MUST BE DARK BLUE INK**

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Front Panel

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INSTANT  
MASHED POTATOES  
GRANULES

INGREDIENTS: 1/

DISTRIBUTED BY USDA  
IN COOPERATION WITH STATE AND LOCAL  
OR TRIBAL GOVERNMENTS  
FOR DOMESTIC FOOD ASSISTANCE PROGRAMS

NOT TO BE SOLD OR EXCHANGED

NET WEIGHT \_\_\_ 2/  
CONTRACT NO. \_\_\_ 3/  
STORE IN COOL, DRY PLACE  
PACKED BY \_\_\_\_\_ 4/  
\_\_\_\_\_ 5/

6/

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- 1/ Ingredients shall be listed in descending order of predominance.  
2/ Net weight shall be expressed in metric as well as avoirdupois units.  
3/ Insert last five digits of contract number.  
4/ Insert name of Packer.  
5/ Insert Packer's Address - City, State, and Zip Code.  
6/ Vendors who have proper certification are allowed to place the universally recognized Kosher symbol here.

**Exhibit A (cont.)****Back Panel****PREPARING INSTANT MASHED WHITE POTATO GRANULES**

100 Servings			
Ingredients	Weights	Measures	Directions
Boiling water	:	: 1-3/4 gal	:1. Pour liquids into mixing bowl.
Reconstituted warm nonfat dry milk	:	: 2 qt 1-1/2 cups	:
Potato granules	: 4 lb 2 oz	: 2 qt 1-1/2 cups	:2. Add instant potato granules;
Butter or margarine	: 12 oz	: 1-1/2 cups	: butter or margarine, and salt to
	:	: 2 Tbsp	: liquids
	:	:	:3. Mix 1/2 minute to moisten
	:	:	: potatoes. Beat an additional 1
	:	:	: minute until fluffy. (Use of a
	:	:	: mixer is recommended.)
	:	:	:4. Serve.

SERVING: 1/2 cup--provides 1/2 cup vegetable.

**NOTE:** Since the starch content of potatoes can differ, adjustment of the liquid may be necessary. Increase or decrease the quantity of liquid as needed for a fluffy product. Manufacturer's directions may also be followed for preparing instant potatoes.

**YIELD INFORMATION ON DEHYDRATED POTATO GRANULES**

Food as purchased	Purchase unit	Servings Per	Serving size or Portion	Purchase units for 100 svgs	Additional yield information
Granules	:No. 10 can	: 151.5	: 1/2 cup reconstituted	: .7	:
	: (96 oz)	: 303.0	: 1/4 cup reconstituted	: .4	:
	:	:	:	:	:
	:Pound	: 25.2	: 1/2 cup reconstituted	: 4.0	: 1 lb dry-
	:	:	:	:	: about
	:	: 50.5	: 1/4 cup reconstituted	: 2.0	: 2-1/4 cups

**NUTRITIVE VALUES****Nutrition Information Per Serving**

Serving Size=2/3 ounce dry (Makes 1/2 cup cooked) Percent of U.S. Recommended Daily Allowances (U.S. RDA)

Servings per No. 10 can=\_\_\_

Protein ..... Riboflavin ..... Thiamin ..... Calories ..... Carbohydrate ..... grams

\*\*Vitamin A ..... Niacin ..... Iron ..... Protein .....grams Fat ..... grams

\*Vitamin C ..... Calcium ..... Sodium ..... milligrams

\* Contains less than 2% of the U.S. RDA of these nutrients

\*\* Optional - not required



**Exhibit B****Markings Required on Shipping Containers****ALL PRINTING TO BE IN BLACK INK**

BOTH SIDE PANELS	BOTH END PANELS
(PRODUCT NAME)	: (PRODUCT NAME)
<u>1/</u>	: CONTRACT NO. <u>2/</u>
	:
DISTRIBUTED BY USDA	: PACKED IN <u>3/</u>
IN COOPERATION WITH STATE AND LOCAL	:
OR TRIBAL GOVERNMENTS FOR DOMESTIC	:
FOOD ASSISTANCE PROGRAMS	:
NOT TO BE SOLD OR EXCHANGED	: <u>4/</u>
STORE IN COOL, DRY PLACE	: <u>6/</u>
<u>5/</u>	

Product name shall be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information shall be in letters of nominal height. The USDA Food Symbol shall be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings shall be limited to case codes and those contained in this Exhibit.

- 1/ Insert the size and number of packages per case, (i.e., 1/30 pound, etc.). Net weight must be expressed in metric as well as avoirdupois units.
- 2/ Insert last five digits of contract number.
- 3/ Insert month and year packed (The first month of packing season is acceptable).
- 4/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 5/ Insert Universal Product Code.
- 6/ Vendors who have proper certification are allowed to place the universally recognized Kosher symbol here.

**Exhibit C (FLAKES)**

(The following information is to be included in each case as  
a single sheet insert)

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD AND NUTRITION SERVICE  
Washington, D.C.

**DEHYDRATED INSTANT MASHED POTATOES**

The dehydrated instant mashed potatoes now being offered to food assistance programs by the Department of Agriculture are in two forms, flakes and granules. The potatoes have been cooked, mashed, and dehydrated; resulting in a product not to exceed 9 percent moisture.

Flakes are packed in 5-pound (80 ounce) (2.26 kilograms) containers with 6  
containers (30 pounds) (13.6 kilograms) per case.

**Storage**

Store potato granules and flakes forms of instant potatoes in a cool, dry place at 32°F to 70°F.  
Store opened potatoes in a refrigerator, in airtight containers.

**Nutritive Value****Nutrition Information Per Serving**

Serving Size = 2/3 ounce dry (Makes ½ cup cooked)

Servings per 5-pound container = 126.2

Calories .....	Carbohydrate ..... grams
Protein ..... grams	Fat ..... grams
Sodium ..... milligrams	

**Percent of U.S. Recommended Daily Allowances (U.S. RDA)**

Protein .....	Riboflavin .....
**Vitamin A .....	Niacin .....
**Vitamin C .....	Calcium .....
Thiamin .....	Iron .....

\*\* Optional - not required

## Exhibit C (cont.)

## Reverse Side

## PREPARING INSTANT MASHED WHITE POTATO FLAKES

Ingredients	50 Servings		100 Servings		Directions
	Weights	Measures	Weights	Measures	
Boiling water	:	:1 gal 2 c	:	:2-1/4 gal	:1. Pour liquids into mixing bowl.
Reconstituted warm nonfat dry milk	:	:1-1/2 qt	:	: 3 qt	:
Potato flakes	:2 lb 1 oz	:	:4 lb 2 oz	:	:2. Add instant potato flakes, butter or margarine, and salt to liquids.
Butter or margarine	: 6 oz	: 3/4 cup	: 12 oz	:1-1/2 c	:
Salt	:	: 1 Tbsp	:	:2 Tbsp	:
	:	:	:	:	:3. Mix 1/2 minute to moisten potatoes. Stir an additional 1/2 minute to fluff. (Use of a mixer is not recommended.)
	:	:	:	:	:4. Serve.

ERVING: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable.

**NOTE:** Since the starch content of potatoes can differ, adjustment of the liquid may be necessary. Increase or decrease the quantity of liquid as needed for a fluffy product. Manufacturer's directions may also be followed for preparing instant potatoes.

## YIELD INFORMATION ON DEHYDRATED POTATO FLAKES AS DESCRIBED ABOVE

Food as purchased	Purchase unit	Servings Per	Serving size or Portion	Purchase units for 100 svgs.	Additional yield information
Flakes	:No. 10 can	: 63.1	: 1/2 cup reconstituted	: 1.6	:
	: (40 oz)	: 126.2	: 1/4 cup reconstituted	: .8	:
	:	:	:	:	:
	:5-lb. pkg	: 126.2	: 1/2 cup reconstituted	: .8	:
	:	: 252.5	: 1/4 cup reconstituted	: .4	:
	:	:	:	:	:
	:Pound	: 25.2	: 1/2 cup reconstituted	: 4.0	:
	:	: 50.5	: 1/4 cup reconstituted	: 2.0	:

**Exhibit D (SLICED, PEELED)**

(The following information is to be included in each case as a single sheet insert)

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD AND NUTRITION SERVICE  
Washington, D.C.

**DEHYDRATED SLICED POTATOES**

The dehydrated sliced potatoes now being offered to food assistance programs by the Department of Agriculture are available without peel and in two sizes, 1/8 inch thick round random cut and other. The potatoes have been sliced and dehydrated; resulting in a product not to exceed 9 percent moisture.

Slices are packed in 2-1/2 pound (40 ounce) (1.13 kilograms) containers with 6 containers (15 pounds) (6.8 kilograms) and in 5-pound (80 ounce) (2.26 kilograms) containers with 6 containers (30 pounds) (13.6 kilograms) per case.

**Storage**

Store sliced potatoes in a cool, dry place at 32°F to 70°F. Store opened potatoes in a refrigerator, in airtight containers.

**Nutritive Value****Nutrition Information Per Serving**

Serving Size = 2/3 ounce dry (Makes 1/2 cup cooked)

Servings per 5-pound container = 126.2

Calories .....	Carbohydrate ..... grams
Protein ..... grams	Fat ..... grams
Sodium ..... milligrams	

**Percent of U.S. Recommended Daily Allowances (U.S. RDA)**

Protein .....	Riboflavin .....
**Vitamin A .....	Niacin .....
**Vitamin C .....	Calcium .....
Thiamin .....	Iron .....

\*\* Optional - not required

## Exhibit D (cont.)

## Reverse Side

## PREPARING SLICED POTATOES

Ingredients	50 Servings		100 Servings		Directions
	Weights	Measures	Weights	Measures	
Boiling water	:	:2 gal	:	:4 gal	:1. Bring salted water to a
Salt	:	:1/4 cup	:	:1/2 cup	: low boil.
Potato slices	:2-1/2 lbs	:	:5 lb	:	:2. Add dehydrated potato
	:	:	:	:	: slices to boiling water.
	:	:	:	:	:3. Simmer until tender, 15
	:	:	:	:	: to 20 minutes.
	:	:	:	:	:4. Drain well and use in any
	:	:	:	:	: recipe calling for
	:	:	:	:	: cooked, sliced potatoes.
	:	:	:	:	:5. Serve.

SERVING: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable.

**NOTE:** To achieve best results: 1) be sure potatoes are covered with water during entire preparation time; 2) do not overcook potatoes to be used in recipes requiring further cooking; 3) drain potatoes after cooking and before proceeding with the recipe; and 4) for added convenience, prepare potato slices the day before and refrigerate overnight.

## YIELD INFORMATION ON DEHYDRATED SLICED POTATOES AS DESCRIBED ABOVE

Food as purchased	Purchase	Servings	Serving size or	Purchase	Additional
	unit	Per	Portion	units for	yield
	:	:	:	: 100 svgs.	: information
1/8 inch	:2-1/2 lbs	: 50	: 1/2 cup reconstituted	: 2	:
	: carton	: 100	: 1/4 cup reconstituted	: 1	:
	:	:	:	:	:
	:5-lb carton	: 100	: 1/2 cup reconstituted	: 1	:
	:	: 200	: 1/4 cup reconstituted	: .5	:

**Exhibit E (DICED, PEELED)**

(The following information is to be included in each case as a single sheet insert)

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD AND NUTRITION SERVICE  
Washington, D.C.

**DEHYDRATED DICED POTATOES**

The dehydrated diced potatoes now being offered to food assistance programs by the Department of Agriculture are available without peel and in two sizes, 7/16 inch x 7/16 inch x 5/32 and 3/8 inch x 7/8 inch x 1/8 inch. The potatoes have been dehydrated; resulting in a product not to exceed 9 percent moisture.

Dices are packed in 2-1/2 pound (1.13 kilograms) containers with 6 containers (15 pounds) (6.8 kilograms) per case.

**Storage**

Store diced potatoes in a cool, dry place at 32°F to 70°F. Store opened potatoes in a refrigerator, in airtight containers.

**Nutritive Value****Nutrition Information Per Serving**

Serving Size = 2/3 ounce dry (Makes 1/2 cup cooked)

Servings per 5-pound container = 126.2

Calories .....	Carbohydrate ..... grams
Protein ..... grams	Fat ..... grams
Sodium ..... milligrams	

**Percent of U.S. Recommended Daily Allowances (U.S. RDA)**

Protein .....	Riboflavin .....
**Vitamin A .....	Niacin .....
**Vitamin C .....	Calcium .....
Thiamin .....	Iron .....

\*\* Optional - not required

## Exhibit E (cont.)

## Reverse Side

## PREPARING DICED POTATOES

Ingredients	50 Servings		100 Servings		Directions
	Weights	Measures	Weights	Measures	
Boiling water	:	:2-1/2 gal	:	:5 gal	:1. Add diced potatoes and
Salt	:	: 5 Tbsp	:	:10 Tbsp	: salt to water.
	:	:	:	:	:2. Bring to a boil and
	:	:	:	:	: simmer until potatoes are
	:	:	:	:	: tender (10 to 15
	:	:	:	:	: minutes). Stir occasion-
	:	:	:	:	: ally.
	:	:	:	:	:3. Drain well and use any
	:	:	:	:	: diced , cooked potato.
	:	:	:	:	:4. Serve.

SERVING: ½ cup (No. 8 scoop) provides ½ cup vegetable.

**NOTE:** To achieve best results: 1) be sure potatoes are covered with water during entire preparation time; 2) do not overcook potatoes to be used in recipes requiring further cooking; 3) drain potatoes after cooking and before proceeding with the recipe; and 4) for added convenience, prepare potato slices the day before and refrigerate overnight.

Instant diced potatoes are the right size and shape for use in any recipe that calls for potatoes, such as soups, stews, salads, and hashbrowns.

## YIELD INFORMATION ON DEHYDRATED POTATO DICES AS DESCRIBED ABOVE

Food as purchased	Purchase unit	Servings Per	Serving size or Portion	Purchase units for 100 svgs.	Additional yield information
7/16 inch or 3/8 inch	:2-1/2 lb	: 58	: ½ cup reconstituted	: 1.7	:
	: carton	: 116	: ¼ cup reconstituted	: .8	:

## Exhibit F

Universal Product Code Specification

**PLEASE NOTE:** Applies for institutional and retail size containers for all domestic feeding programs:

The Universal Product Code (UPC), code and symbol, will be required on the label of each primary container for all products purchased by USDA. The UPC will be placed at the bottom of the panel that displays the USDA Food Symbol. Some vertical rearrangement may be made to accommodate this layout. In addition, a UPC shipping container code, called Interleaved 2 of 5 (I 2/5), shall appear on each shipping container for all products purchased by USDA.

In accordance with the UPC guidelines published by the Uniform Code Council, a 12-digit UPC, code and symbol, shall appear on each primary package and a 14-digit 12/5 bar code shall appear on each shipping container. The code for the shipping case should be placed at the lower right corner of one of the side panels. The UPC guidelines describe the requirements for the proper placement, printing, readability, and scanability for the bar coding. The complete code must be printed in machine-readable and human-readable form. The start and stop indicators must be included in the bar code symbols. The UPC system is a commonly used method of bar coding merchandise in commercial channels. Package manufacturers, printers, and film master suppliers are familiar with this symbology. Further information may be obtained from the Uniform Code Council, Inc. (UCC), 8163 Old Yankee Road, Suite J, Dayton, Ohio 45458. The USDA has acquired a unique manufacturer's identification number for this application. Contractors need not join the UCC.

The format and codes to be used are listed below. Use the correct code for the product being provided.

COMMODITY	<u>PRIMARY CONTAINER CODE</u>	<u>SHIPPING CONTAINER CODE</u>
DEHYDRATED POTATOES, FLAKES (12/1 LB.)	7 1500 101196 1	1 07 15001 01196 8
DEHYDRATED POTATOES, FLAKES (6/5 LB.)	7 1500 101200 5	1 07 15001 01200 2
DEHYDRATED POTATOES, GRANULES (10/48 OZ)	7 1500 101203 6	1 07 15001 01203 3
DEHYDRATED POTATOES, GRANULES (6/10 CAN)	7 1500 101202 9	1 07 15001 01202 6
DEHYDRATED POTATOES, DICED	7 1500 101197 8	1 07 15001 01197 5
DEHYDRATED POTATOES, SLICED	7 1500 101216 6	1 07 15001 01216 3



**Exhibit G**

**INCH-POUND**

**A-A-20032E**  
**August 6, 1997**  
**SUPERSEDING**  
**A-A-20032D**  
**September 30, 1992**

**COMMERCIAL ITEM DESCRIPTION**

**POTATOES, WHITE, DEHYDRATED**

**The U.S. Department of Agriculture has authorized the use of  
this Commercial Item Description.**

**1. SCOPE.**

**1.1** This Commercial Item Description (CID) covers dehydrated, white potatoes packed in commercially acceptable containers.

**2. CLASSIFICATION.**

**2.1** The dehydrated, white potatoes shall conform to the types, styles, and sizes, in the following list as specified in the solicitation, contract, or purchase order.

**Types, styles, and sizes.**

**Type I** - Diced, uncooked

**Style A** - Without peel

**Style B** - With peel

**Size 1** - 7/16 inch x 7/16 inch x 5/32 inch

**Size 2** - 3/8 inch x 3/8 inch x 1/8 inch

**Type II** - Mashed (precooked; rapid rehydrating)

**Style A** - Granules

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.**

**FSC 8915**

**DISTRIBUTION STATEMENT A.** Approved for public release; distribution is unlimited.

**A-A-20032E**

- Style B** - Flakes without peel
- Style C** - Flakes with peel
- Style D** - Agglomerates
- Style E** - Pellets
- Type III** - Sliced, uncooked
  - Style A** - Without peel
  - Style B** - With peel
  - Size 1** - 1/8 inch thick round random cut
  - Size 2** - Other
- Type IV** - Shredded
  - Style A** - Uncooked
  - Style B** - Precooked
  - Style C** - Uncooked/Precooked
  - Size 1** - 7/32 inch by 7/32 inch maximum cross section, with a predominate piece length greater than 1/2 inch
  - Size 2** - Other
- Type V** - Other (specify)

**3. SALIENT CHARACTERISTICS.**

**3.1 Raw ingredients:** The dehydrated potatoes shall be prepared from clean, sound, white to pale yellow-fleshed potato pieces or whole potatoes.

**3.1.1 Additives and optional ingredients:** All additives and optional ingredients used in the preparation of the product shall be of Food Chemicals Codex purity. The optional ingredients (when required by the solicitation, contract, or purchase order) shall be as follows:

- a. Milk solids (Type II Mashed)
  - nonfat dry milk
  - whole dried milk
  - combination of nonfat dry milk and whole dried milk
- b. Milk substitute (whey based products) (Type II Mashed)
- c. Other (specify)

**3.1.2 Preparation:** The potatoes shall be dehydrated in accordance with acceptable commercial procedures, using good manufacturing practices.

**3.2 DEHYDRATED PRODUCT:**

**3.2.1 Additives and other ingredients.** The types and styles of dehydrated potatoes shall contain those additives appropriate for manufacturing.

**3.2.2 Defects:** There shall not be any specific defect or combination of defects which materially affects the appearance, edibility, storage, or shipping quality of the dehydrated white potato product.

**3.2.2.1 Fused product (Types I, III, and IV):** More than two pieces that do not separate with slight thumbnail pressure. There shall not be more than 3.0 percent fused pieces per 100 gram sample.

**3.2.2.2 Type I Diced, Style A without peel:** Each individual sample unit of 100 grams of product shall contain not more than 3.0 percent, by weight, dices containing black, dark brown, or orange (scorched) discoloration(s) greater than 1/16-inch (1.6 mm) in any dimension. Peel shall be classified as a defect. No sample shall contain more than 5 defects greater than 1/4-inch (6.3 mm) in any dimension. The sample unit for evaluation is 100 grams of product.

**3.2.2.3 Type I Diced, Style B with peel:** Each individual sample unit of 100 grams of product shall contain not more than 3.0 percent, by weight, dices containing black or orange (scorched) discoloration(s) greater than 1/16-inch (1.6 mm) in any dimension. Peel shall not be classified as a defect. No sample shall contain more than 5 defects greater than 1/4-inch (6.3 mm) in any dimension. The sample unit for evaluation is 100 grams of product.

**3.2.2.4 Type II Mashed, Style A Granules:** Each sample unit shall contain not more than 80 black or dark brown specks and the average of all sample units shall not exceed 65 black or dark brown specks. The sample unit for evaluation is the surface of the product in a circle 100 mm in diameter.

**3.2.2.5 Type II Mashed, Style B Flakes without peel:** Each individual sample unit of 100 grams of product shall contain not more than 20 total peel, black, dark brown, or orange (scorched) specks and the average of all sample units shall not exceed 15 peel, black, dark brown, or orange (scorched) specks measuring over 1/16-inch (1.6 mm) in any dimension. Peel shall be classified as a defect. The sample unit for evaluation is 100 grams of product.

**3.2.2.6 Type II Mashed, Style C Flakes with peel:** Each individual sample unit of 100 grams of product shall contain not more than 20 total black or orange (scorched) specks and the average of all sample units shall not exceed 15 black or orange (scorched) specks measuring over 1/16-inch (1.6 mm) in any dimension. Numerous brown peel specks will be visible and shall not be classified as a defect. The sample shall contain no extraneous material. The sample unit for evaluation is 100 grams of product.

**3.2.2.7 Type II Mashed, Style D Agglomerates and Style E Pellets:** Each individual sample unit shall contain not more than 40 black, dark brown, or orange (scorched) specks, larger than a sharp pencil point dot, and the average of all sample units shall not exceed 30 black, dark brown,

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or orange (scorched) specks. The sample unit for evaluation is the surface of the product in a circle 100 mm in diameter.

**3.2.2.8 Type III Sliced, Style A without peel:** Each individual sample unit of 100 grams of product shall contain not more than 20 black, dark brown, or orange (scorched) discoloration(s) greater than 1/4-inch (6.3 mm) in any dimension and the average of all sample units shall not exceed 15 black, dark brown, or orange (scorched) defects(s). Peel shall be classified as a defect. The sample unit for evaluation is 100 grams of product.

**3.2.2.9 Type III Sliced, Style B with peel:** Each individual sample unit of 100 grams of product shall contain not more than 20 black or orange (scorched) discoloration(s) greater than 1/4-inch (6.3 mm) in any dimension and the average of all sample units shall not exceed 15 black, or orange (scorched) defects(s). Peel shall not be classified as a defect. The sample unit for evaluation is 100 grams of product.

**3.2.2.10 Type IV Shredded:** Each individual sample unit of 100 grams shall contain not more than 3.0 percent, by weight, shreds containing black, dark brown, or orange (scorched) discoloration(s) greater than 1/8-inch (3.2 mm) in any dimension. The sample unit for evaluation is 100 grams of product.

### **3.2.3 Product shape:**

**3.2.3.1 Type II Mashed, Style D Agglomerates:** The dehydrated potatoes shall be in porous random shape agglomerated potato pieces, where by the final drying has been accomplished by air drying. The agglomerated potato pieces shall be free from clumps that will not break under slight finger pressure. Rehydration will be such that the product performs as an instant mashed potato mix after whipping by hand to form the appearance and functionally of instant mashed potatoes. In a 100 gram sample, the finished product granulation shall be of such size that none of the dehydrated potato pieces shall be retained on a U.S. Standard No. 6 sieve, that a minimum of 70 percent, by weight, shall be retained on a U.S. Standard No. 40 sieve, and a maximum of 30 percent, by weight, shall pass through a U.S. Standard No. 40 sieve. Place the sieves in a Rotap, W.S. Tyler or equivalent and shake for 30 seconds with the tapper raised.

**3.2.3.2 Type II Mashed, Style E Pellets:** The dehydrated potato pieces shall be in porous pelletized form, free flowing, and free from clumps that will not break under slight finger pressure. The dehydrated potato pieces final drying shall be accomplished by air drying. In a 100 gram sample, the finished product granulation shall be of such size that a minimum of 80 percent, by weight, shall be retained on a U.S. Standard No. 6 sieve and a maximum of 10 percent, by weight, shall be retained on a U.S. Standard No. 8 sieve.

**3.3 Moisture:** Unless otherwise specified in the solicitation, contract, or purchase order, moisture for all types and styles of dehydrated, white potatoes shall not contain more than 9.0 percent moisture.

**3.4 Reducing sugars (calculated as percent invert sugar, dry weight basis):** Unless otherwise specified in the solicitation, contract, or purchase order, the reducing sugars for all types and styles of dehydrated, white potatoes shall not exceed 4.0 percent.

**3.5 Sulfite content:** Non-sulfited products are an option for most types of dehydrated, white potatoes. 1/ When sulfite is used, the sulfite content for all types and styles of dehydrated, white potatoes shall not exceed 500 ppm. 2/ 3/

1/ Sulfites are naturally occurring in potatoes, and shall not exceed 10 ppm in non-sulfite added potatoes.

2/ Calculated as sulfur dioxide. ppm = parts per million

3/ Sulfite levels shall not exceed the maximum levels established under the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**3.6 REHYDRATED PRODUCT:** After rehydration in accordance with label directions.

**3.6.1 Flavor and odor:** The rehydrated or prepared potatoes shall have a good flavor and odor typical for the type and style of potatoes. The product shall be free from objectionable or foreign flavor or odor (e.g., sour, musty, rancid, etc.).

**3.6.2 Type I Diced, Type III Sliced, Type IV Shredded:** The rehydrated or prepared diced, sliced, and shredded potato units must approximate the size specified and must have a mealy texture typical of prepared potatoes.

**3.6.3 Type II Mashed:** Following the manufacturer's label directions the rehydrated or prepared product shall have a consistency typical of mashed potatoes.

**3.6.4 All types except for styles with peel:** For all types except those styles with peel, the rehydrated or prepared product shall have a good, typical, cooked potato color ranging from white to pale yellow. The color shall be bright and free from gray or brown colors.

**3.6.5 Styles with peel:** For all styles with peel, the rehydrated or prepared product shall have a good, typical, cooked potato color ranging from white to pale yellow with peel added.

**3.7 Foreign material:** The dehydrated, white potatoes shall be free from extraneous matter. There shall be no foreign material such as, but not limited to, dirt, glass, wood, paint, filth, insects, metal, etc.

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**3.8 Shelf life:** Unless otherwise specified in the solicitation, contract, or purchase order, the dehydrated, white potatoes shall have a shelf life of at least 12 months from date of production/packaging.

**3.9 Analytical requirements:** When specified in the solicitation, contract, or purchase order and analyzed by United States Department of Agriculture laboratories, the dehydrated, white potatoes shall be as stated in paragraphs 3.3 to 3.5.

**3.9.1 Analytical procedure:** Three containers shall be selected at random.

**3.9.2 Preparation of sample:** The sample to be analyzed shall be a one-pound composite sample derived from a composite of the three containers. Prepare a clean, dry Waring Blendor or similar mill by grinding a sample and then discarding it. Grind approximately 100 grams of the well-mixed sample in the prepared Waring Blendor or similar mill for one minute. (Type II Mashed, Style A Granule potatoes need not be ground or screened.) Place the ground material in a small, dry, tightly-closed container for at least ½ hour. Pass the ground material over a U.S. Standard No. 20 sieve nested on a U.S. Standard No. 40 sieve. That portion which passes through the 20 mesh screen but not the 40 mesh screen is to be analyzed and shall be weighed immediately or placed in a small, dry container with a tightly closed lid until ready for analysis (a one-half pint Mason jar is satisfactory).

**3.9.2.1 Further preparation of sample for reducing sugars test:** Weigh 25 grams of potato granules or ground, sieved material into a 250 mL centrifuge bottle, add 75 mL of water, mix, and allow to stand for ½ hour. Add 100 mL of 95 percent ethyl alcohol plus 1 gram of calcium carbonate. Heat in a hot water (90°C) bath for 1 hour while stirring frequently. Centrifuge sample at 1,500 rpm for 10 minutes and decant the liquid portion into a 600 mL beaker.

Repeat extraction three more times, each time using 75 mL of 80 percent ethyl alcohol, heating in the hot water (90°C) bath for 15 minutes while stirring frequently. Centrifuge at 1,500 rpm for 10 minutes and decant the liquid into the 600 mL beaker. Evaporate combined extracts on a steam bath to a volume of 50 to 75 mL. Quantitatively transfer extract into 250 mL volumetric flask with hot distilled water, cool, add 10 mL of saturated, neutralized lead acetate <sup>1/</sup>, and bring to volume. Filter liquid through No. 2V Whatman or equivalent filter paper into a 250 mL Erlenmeyer flask containing about 4 grams of potassium oxalate. Mix filtrate thoroughly and allow precipitate to settle. To remove excess lead, add a few potassium oxalate crystals. Decant liquid through No. 2V Whatman or equivalent filter paper into a 250 mL glass-stoppered Erlenmeyer flask. Reagents used shall be American Chemical Society Reagent Grade.

<sup>1/</sup> A saturated solution of neutralized lead acetate is prepared by adjusting the solution to pH 6.8 with 1N sodium hydroxide.

**3.9.2.2 Examination for moisture:** Weigh to the nearest 0.1 mg, two, approximately 2-gram, samples of the ground, screened material (that portion which has passed through the 20 mesh screen and has been collected on the 40 mesh screen) into tared, dry, aluminum weighing dishes approximately 2 or 2-1/2-inches (50.8 or 63.5 mm) in diameter and 3/4-inch (19.1 mm) in depth with tight-fitting covers. Place the dishes with cocked lids in a vacuum-oven and dry for 6 hours at 70°C under a pressure of not more than 100 mm of mercury. During drying, admit to the oven a slow current of air (approximately 2 bubbles per second), dried by passing through concentrated sulfuric acid. Remove the dishes, place the lids on tightly, and allow them to cool in a desiccator before weighing. Calculate the percent of moisture in the original samples and report the average of the two samples.

**3.9.3 Analytical testing:** The sample shall be analyzed using the following Official Methods of Analysis of the AOAC International methods or other methods as follows:

<b><u>Test</u></b>	<b><u>Method</u></b>
Moisture	934.06 (first paragraph) and paragraph 3.9.2.2 of this CID.
Reducing Sugars	906.03 and paragraph 3.9.2.1 of this CID.
Sulfite Content	990.28

**3.9.4 Test results:** The test results for moisture and reducing sugars shall be reported to the nearest 0.1 percent. Test results for sulfite content shall be reported to the nearest 10 ppm. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

#### **4. REGULATORY REQUIREMENTS.**

**4.1** The delivered dehydrated, white potatoes shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the dehydrated, white potatoes within the commercial marketplace. Delivered dehydrated, white potatoes shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### **5. QUALITY ASSURANCE PROVISIONS.**

**5.1 Product conformance.** The dehydrated, white potatoes provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same dehydrated, white potatoes offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

**5.2 Quality assurance.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB),

## **A-A-20032E**

Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The dehydrated, white potatoes shall be examined or analyzed or both in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of solicitation.

### **6. PACKAGING.**

**6.1 Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

### **7. NOTES.**

#### **7.1 Purchasers shall specify:**

- Type(s), style(s) and size(s), as appropriate.
- Optional ingredients, as appropriate.
- Moisture content, if other than a maximum of 9.0 percent.
- Reducing sugar content, if other than a maximum of 4.0 percent.
- For Type II Mashed, Styles B and C Flakes:
  - With or without sulfiting agents
- For Type II Mashed, Style D Agglomerates:
  - With or without lumps

#### **7.2 Sources of documents.**

##### **7.2.1 Sources of information for nongovernmental document are as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

Copies of the Food Chemicals Codex may be purchased from: **National Academy Press, 2101 Constitution Avenue, NW, Washington, DC 20418.**

Copies of the Reagent Chemicals may be obtained from: **Sales and Distribution Department, American Chemical Society, 1155 16<sup>th</sup> Street, NW, Washington, DC 20036.**



**7.2.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

**MILITARY INTERESTS:****Military Coordinating Activity**

Army - GL

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC  
DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

USDA - FV